

September 30, 2003

Exhibit "I"
Destination Bulk Citrus Requirements

- 1) Receivers of bulk citrus fruit shipments are responsible for all of the following:
 - a) Make any shipment, regardless of origin, available for inspection by the County Agricultural Commissioner (CAC).
 - b) Having valid compliance agreements from each grower from an infested area or an area under active control.
 - c) Collect yellow compliance certification tags and maintain as part of the shipment documentation.
 - d) Provide collected yellow compliance certificate tags to the CAC upon request.
 - e) Report to the CAC any bulk citrus fruit shipment received from any infested area and not accompanied with a valid yellow compliance certificate tag.
 - f) When GWSS adults or nymphs are found on any side, bottom or skids of a bin or in the cab/bed of a truck, appropriate mitigations will be taken (See Destination Bulk Citrus Movement Risk Mitigation Strategies Suggested, Exhibit III). The bins shall be immediately placed in a sealed room until an inspection can be conducted by the CAC.
 - g) Immediately notifying the local CAC when a GWSS is found regardless of the origin of the fruit.
 - h) Prevent the escape of GWSS from sealed sweat rooms containing citrus under hold order by:
 - i) Cover the vent and fan openings with 16 mesh screens during the degreening process.
 - ii) Seal the sweat room from the inside by covering cracks and openings with materials (i.e. duct tape) that will block out natural light sources.
 - iii) Leave lights on inside the sweat room to lessen the insect's movement to other light sources.
 - iv) Maintain a temperature range between 68°F and 72°F (when degreening is necessary) during the entire hold order process.
 - i) If degreening is not necessary or immediate processing is not feasible, hold loads from infested areas (yellow tagged) until inspection can be conducted by the CAC. Loads must be secured by placing in an enclosure that prevents the escape of GWSS.

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Destination Bulk Citrus Requirements (con't)

- j) Do not break hold order seal on a room that contains citrus unless so directed by the CAC.
- 2) Receivers shall monitor bulk citrus fruit related activities as follows:
- a) Ensure that rejected loads reach designated destinations after rejection and that the CAC of the county receiving the diverted load is notified upon arrival.
 - b) Maintain yellow tag bulk shipment records for two years.
 - c) Make processing facility and related records fully accessible to the Department or the CAC personnel during operating hours.
 - d) Provide training to all processing facilities staff in the detection of the GWSS.